



Menu d'aujourd'hui  
Bon Appetit!

### Hot Amuse Bouches

(Minimum order is 36 pieces per type)

#### Meat

Beef Tenderloin Asiago Piccata Sticks (GF) - \$3.75  
*thin strips of tender beef crusted with shredded asiago cheese*

Mini Sunday Roast - \$4.00  
*petit Yorkshire puddings stuffed with shaved top sirloin, drizzled with rich glace de viande & garnished with fresh horseradish*

Beef Tenderloin Slider - \$4.00  
*thinly sliced roasted beef tenderloin with peppercorn aioli and frieze greens on mini brioche slider buns*

Provençale Lavender Lamb (GF) (TA) - \$5.75  
*roasted Provençale lamb chops with a lavender & herb rub, served with saffron aioli*

Chorizo Lamb Chop (GF) (TA) - \$5.75  
*mild Italian chorizo crusted lamb chops*

Steak "Frites" (GF) - \$3.75  
*medium rare carved beef tenderloin nestled in a crisp potato tulip & topped with bearnaise sauce*

Mini Quiche with Crispy Bacon & Leek (TA) - \$3.00  
*flaky pastry shells filled with range egg, crisp double smoked bacon & caramelized leek*

Pork Belly Bites (GF) (TA) - \$3.75  
*crispy black smoked bacon morsels served with quince jam*

#### Poultry

Roasted Chicken Kebabs (TA) - \$3.25  
*skewers of roasted chicken breast with choice of sauce: spicy peanut satay, zataar rub and fresh mint yogurt, sweet chili lime*

Regiano Chicken Parmesan - \$3.25  
*served on pao de casa bread with a cheesy tomato sauce*

Turkey Slider - \$4.00  
*seasoned white and dark turkey meat topped with applewood smoked cheddar and tarragon aioli on a mini brioche bun*

#### Seafood

Firecracker Prawns (TA) - \$3.50   
*large prawn wrapped with a crispy wonton & served with a sweet chili lime dipping sauce*

Wild Sockeye Salmon Sliders - \$3.75   
*seared salmon with tarragon aioli and frieze greens on mini whole wheat slider buns*

Coppa Ham wrapped Scallops (GF) (TA) - \$4.25   
*ocean scallops wrapped in air cured pork loin with fresh sage & passion fruit coulis*

#### Vegetarian

Veggie Pakoras - (GF) \$3.25  
*spiced vegetable fritter served with mango pineapple chutney*

Mac & Cheese Bites (TA) - \$3.00  
*al dente macaroni pasta, melted cheeses & served with a chipotle aioli*

Wild Mushroom Risotto Bon Bons (TA) - \$3.00  
*creamy arborio rice spiked with wild mushrooms, crusted with panko crumbs & drizzled with red wine crema*

Potato Gnocchi - \$3.00  
*served with Alfredo sauce in a porcelain spoon*

Regiano Crusted Brussel Sprout - \$2.75  
*sweet Brussel sprouts coated in regiano cheese and deep fried served with pesto aioli*

Three Cheese Tomato Galette - \$3.25  
*petit pecorino, regiano & chevre basket filled with roasted tomato relish and garnished with a fresh slice of cherry tomato*

Whipped Potato Springroll - \$3.25  
*crispy wonton filled with mashed potatoes & brie cheese, garnished with a raspberry reduction*

(GF) – Gluten-free

 - Oceanwise

(TA) – Take-away friendly



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### Cold Amuse Bouches

(Minimum order is 36 pieces per type)

#### Meat

Prosciutto Pops (TA) (GF) - \$3.25  
*poached asparagus spear with mascarpone, chevre cheese & sweet figs wrapped in prosciutto*

Shaved Roast Beef Cup (TA) (GF) - \$3.25  
*chilled medium rare tenderloin in a Peevee potato cup, topped with peppercorn aioli*

BLT Stuffed Tomato (TA) (GF) - \$3.00  
*cherry tomato with crisp double smoked bacon, micro greens & pesto aioli*

Double Stuffed Peewee Potatoes (TA) (GF) - \$2.75  
*filled with crispy bacon & cream cheese*

Beef Carpaccio (GF) - \$3.25  
*in a pecorino cheese nest with Dijon aioli & fresh capers*

#### Poultry

Pesto Chicken Salad Rolls- \$3.25  
*wrapped in rice paper with julienne vegetables*

Vietnamese Chicken - \$3.00  
*with a pickled vegetable salad in a wonton cup*

Zataar Chicken Skewers (TA) - \$ 3.25  
*zataar rub and fresh mint yogurt dip*

#### Seafood

Ahi Tuna Poke (GF optional) - \$3.75   
*with avocado, cucumber, & togarashi aioli served in a wonton tulip or on a black-sesame-dipped cucumber coin*

Wild Teriyaki Salmon Coins (TA) \$3.75   
*Served on a slice of crisp cucumber, dipped in black sesame seeds*

Smoked Salmon Rosettes (TA) - \$3.00   
*dill cream cheese & crispy fried capers on a chilled cucumber coin*

West Coast Endive Leaves (TA) (GF) - \$3.50   
*with marscarpone & fresh water baby shrimp filling*

#### Vegetarian

Beet Dice (TA) (GF) - \$3.00  
*golden beet, filled with chevre cheese, stained with red beet juice & drizzled with a honey thyme reduction*

Margarita Skewers (TA) (GF) - \$3.00  
*heirloom tomatoes, bocconcini cheese & fresh Thai basil drizzled with white balsamic vinegar*

Roquefort Stuffed Figs (TA) (GF) - \$2.75  
*sun dried figs filled with whipped blue cheese & topped with a roasted pine nut*

Truffle Deviled Eggs (TA) (GF) - \$2.75  
*poached egg cups filled with a truffle crème fraiche*

Caprese Crostini (TA) - \$2.75  
*house-made parmigiana reggiano crisp filled with a rich béchamel sauce*

Ratatouille Potato Pannier (GF) - \$3.00  
*crispy potato cups filled with Mediterranean vegetable Ratatouille & garnished with asiago brittle*

Red Pepper Hummus Crostini - \$2.75  
*baguette crostini baked in avocado oil & topped with roasted red pepper hummus*

Parmesan Macaroon Crisp (GF) (TA)- \$2.75  
*house-made parmigiana reggiano crisp filled with whipped mascarpone and fig*

(GF) – Gluten-free  
 - Oceanwise  
(TA) – Take-away friend